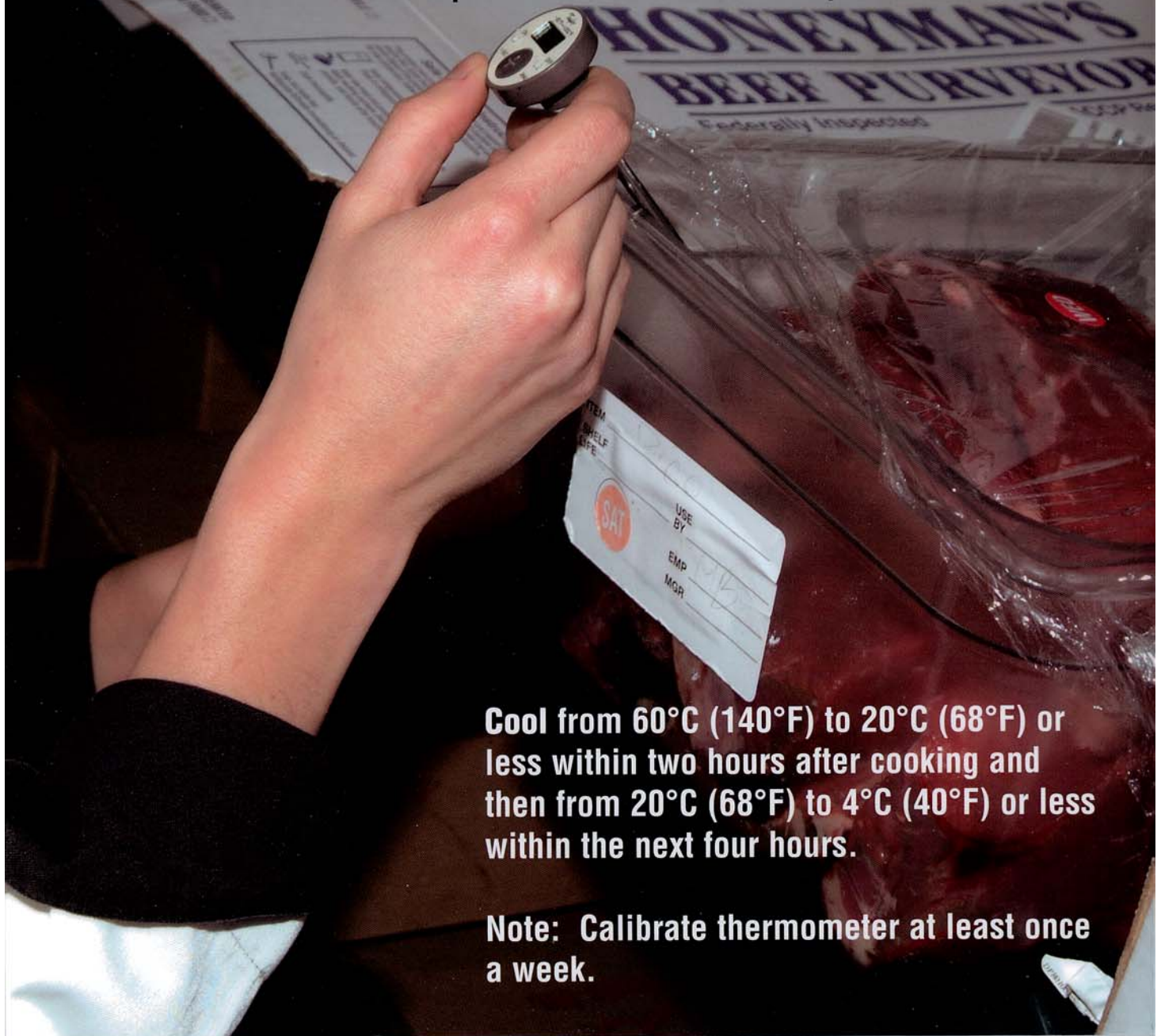


# HOW TO TAKE THE TEMPERATURE OF COLD FOOD

Insert a clean and sanitized thermometer into the thickest part.  
Hold for 15 seconds or more.  
Read the temperature gage and record the temperature on a Product Temperature Log.



**Cool from 60°C (140°F) to 20°C (68°F) or less within two hours after cooking and then from 20°C (68°F) to 4°C (40°F) or less within the next four hours.**

**Note: Calibrate thermometer at least once a week.**



Compliments of CRFA  
For Food Safety Training Call 1-888-829-3177  
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